

Garlic Red Potatoes

Makes: 6 Servings

This recipe uses fresh red potatoes. These savory potatoes make a good side dish for meat, poultry, or fish.

Ingredients

6 red potatoes (2 pounds, cleaned and cut into four pieces)
1/4 cup margarine (melted)
1 tablespoon garlic (finely chopped)
1/2 teaspoon salt
1 tablespoon lemon juice
2 tablespoons Parmesan cheese (grated)

Directions

1. Preheat oven to 350 degrees F.
2. Place potatoes in an 8x8-inch baking dish.
3. In a small bowl combine melted margarine, garlic, salt, and lemon juice; pour over potatoes and stir to coat.
4. Sprinkle Parmesan cheese over potatoes.
5. Bake, covered, for 30 minutes.
6. Uncover and bake an additional 10 minutes, or until golden brown.

Recipe adapted from Allrecipes.com (submitted by mard1030).

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	220	
Total Fat	9 g	
Protein	4 g	
Carbohydrates	30 g	
Dietary Fiber	3 g	
Saturated Fat	1.5 g	
Sodium	300 mg	